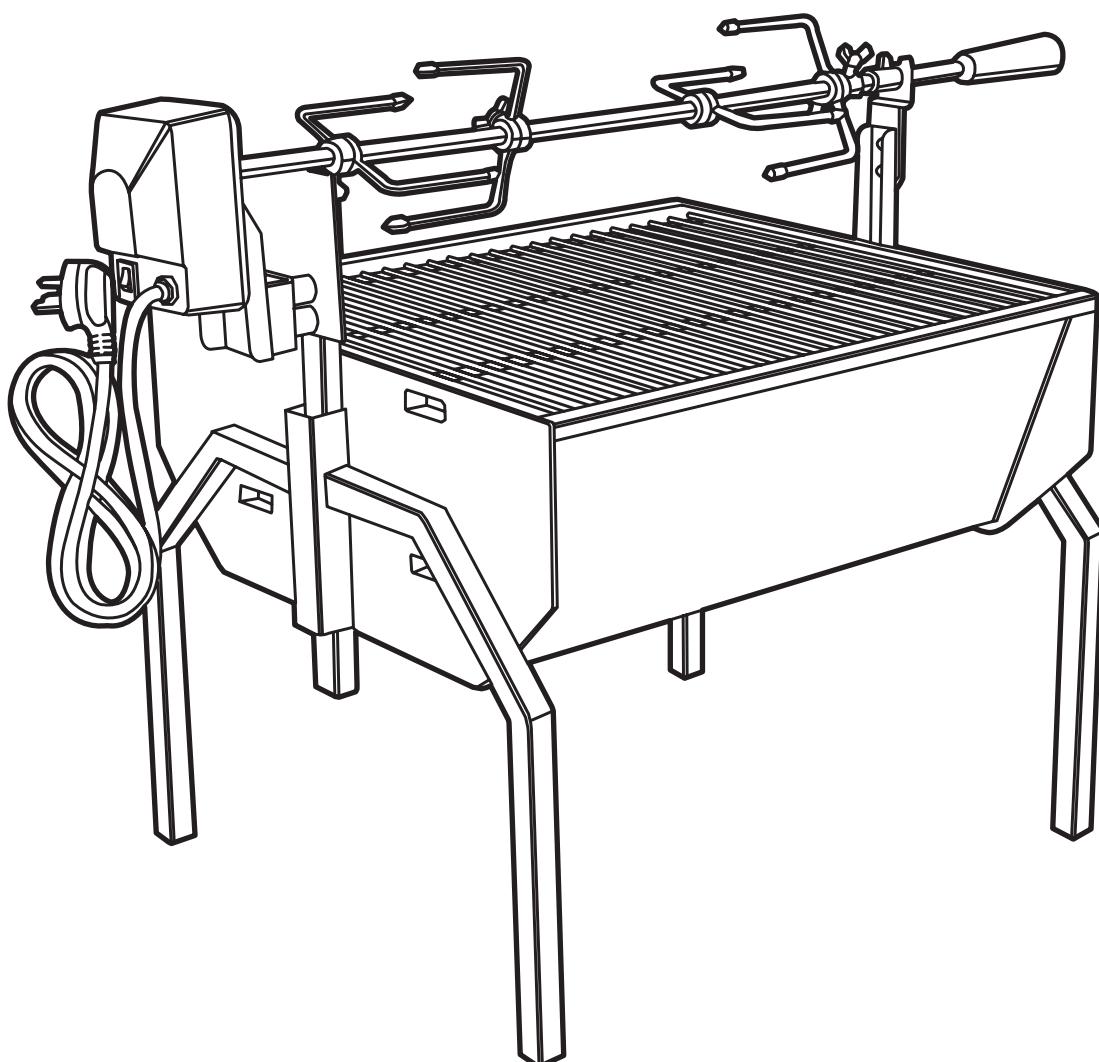


# GOLDAIR

SPIT ROASTER WITH 240V ROTISSERIE

## OPERATING INSTRUCTIONS



For model: GSR100

Tools required:

2 Adjustable spanners

1 Phillips head screwdriver



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Thank you for choosing this Goldair Spit Roaster. This Goldair Spit Roaster has been designed and manufactured to a high standard of engineering and with proper use and care, as described in this leaflet, will give you years of useful service. Please read these instructions carefully.

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## **READ ME FIRST**

Take extra care when unpacking and assembling your Goldair Spit Roaster.

Some edges may be sharp from the manufacturing process and may result in cuts if not assembled with care.

Before attempting to assemble your Goldair Spit Roaster, ensure all parts are correct and contained within the box as per the components list.

Goldair suggests laying out all components on a large flat surface and removing any plastic or protective material before assembling your Spit Roaster.

Do not dispose of packaging until completely satisfied with assembly of your Spit Roaster.

When storing your spit roaster, never leave the rotisseries motor outside, always store indoors in a dry, cool location.

## **CLEANING AND CARE OF YOUR BARBEQUE**

### **Ongoing Maintenance**

Your Spit Roaster requires regular maintenance (interior and exterior) to ensure it remains in proper working order and to maintain its appearance.

#### **Exterior:**

##### **Powder Coated Exterior**

Over time grease, fat and other cooking oils may build up on your Spit Roaster.

To clean, wash with warm/hot soapy water.

Wash off soapy water with warm/hot clean water, leave to air dry.

Once dry, use a BBQ exterior cleaner, this will apply a protective coating on the exterior of the Spit Roaster and assist in repelling the elements.

Always use a soft cloth to clean your Spit Roaster.

Never use abrasive heavy duty sponges or scouring pads on the exterior of your Spit Roaster, these products will begin to remove the powder coated finish resulting in an uneven surface and may result in rusting in the future.

DO NOT use oven cleaner on the exterior of the Spit Roaster, this will damage the surface.

DO NOT store your rotisserie motor outdoors, always store indoors in a dry cool location.

#### **Interior:**

**Grills** –The best way to clean your Spit Roaster grill is to do so after cooking while the grill is still warm.

When able, remove excess fat, oils, cooking residue with paper towels or a cotton rag from grill.

Depending on how often you use your Spit Roaster you should also wash your grill bi-monthly.

After you have completed the steps above and have allowed time for the Spit Roaster to cool, remove the grill and wash with warm/hot soapy water. Wash off soapy water with warm/hot clean water, leave to air dry and place back into Spit Roaster.

**NOTE: Never use chlorine based cleaners or bleaches on your Spit Roaster, these products will deteriorate the surface and contribute to rusting**

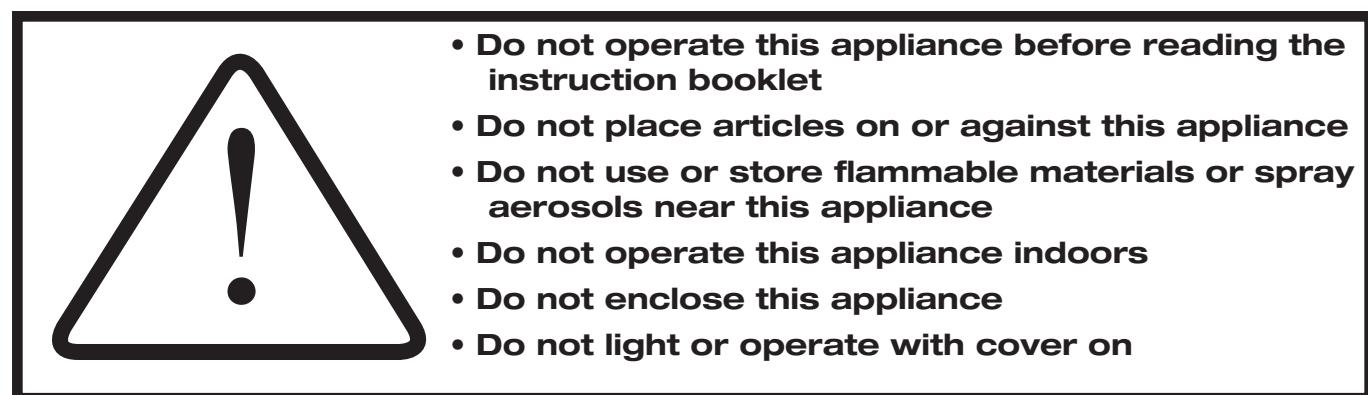
**Spit Roaster Covers** – The Spit Roaster must be stored with a cover when not in use (as per the warranty).

After use, allow your Spit Roaster to cool completely before fitting the cover (the cover may melt or burn if placed onto a hot Spit Roaster). Also condensation can occur when the Spit Roaster cools down under the cover which can foster rust growth. Please note, a cover can foster a “micro-environment” where moisture, salts and fat deposits can develop. When stored for long periods of time (typically this will occur during the Winter months when your Spit Roaster is not used). During these longer periods of non-use a Spit Roaster can develop stains and/or rust marks. It is important to check regularly (monthly) for any signs of these stains/rust and clean if needed. If surface stains and rust are left, over time they develop and can become very hard to remove.

## Assembly, operation and maintenance instructions

**Please read and understand the contents of this manual fully before assembling and operating the barbecue. Failure to do so and follow the instructions could result in fire or explosion.**

### Important safety instructions



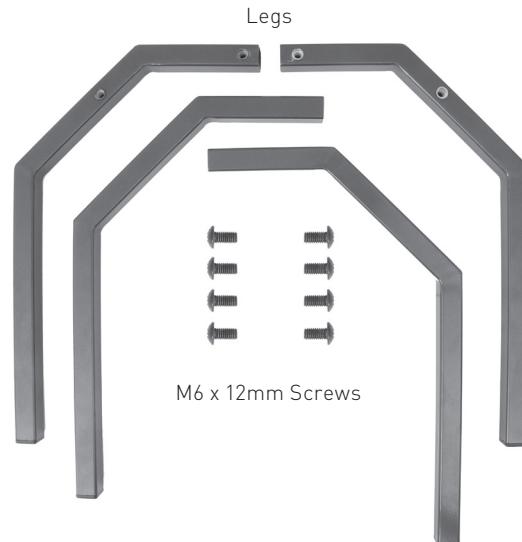
- **Do not operate this appliance before reading the instruction booklet**
- **Do not place articles on or against this appliance**
- **Do not use or store flammable materials or spray aerosols near this appliance**
- **Do not operate this appliance indoors**
- **Do not enclose this appliance**
- **Do not light or operate with cover on**

- 1 This roaster is designed for outdoor use only  
**THIS APPLIANCE MUST NOT BE USED INDOORS.**
- 2 Intended for use in well ventilated, undercover outdoor areas only.
- 3 Read all operating instructions before lighting.
- 4 Do not store chemicals or flammable materials near this appliance, keep such materials away during operation.
- 5 This appliance is not intended for use by young children or infirm persons unless they have been adequately supervised by a responsible person to ensure that they can use the appliance safely.
- 6 Young children should be supervised to ensure that they do not play with the device
- 7 People with flammable clothing (such as nylon, etc) should keep well away from the roaster while it is operating.
- 8 Do not leave food unattended on the roaster
- 9 Proper clearance from combustible materials must be maintained at all times. The minimum clearances are as follows:  
**Side: 700mm Rear: 700mm Above: 1500mm**
- 10 The roaster will run very hot – avoid contact and keep children away from area of the unit.
- 11 Avoid moving the roaster while hot.
- 12 Allow coals to go out and roaster to cool before storage.
- 13 Never use petrol, kerosene, etc to try to start or reactivate the fire.
- 14 Keep the power cord of the motor away from hot parts.
- 15 Do not use water to put out coals as this may distort the firebox and damage the enamel coating.  
**NOTE:** The heat of the fire may discolour the body and firebox.
- 16 Maximum load of the rotisserie is 10kg.  
Ensure the weight is evenly distributed.
- 17 If the supply cord of the motor is damaged, it must be replaced by suitably qualified technician.

## Parts



Firebox

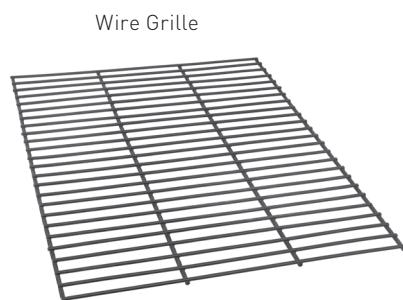


Legs

M6 x 12mm Screws



Cast Iron Grate



Wire Grille

Rotisserie Motor



Rotisserie Bearing Bracket

Motor Bracket



Heat Shield



Rotisserie Supports

Bearing Stop Clamp



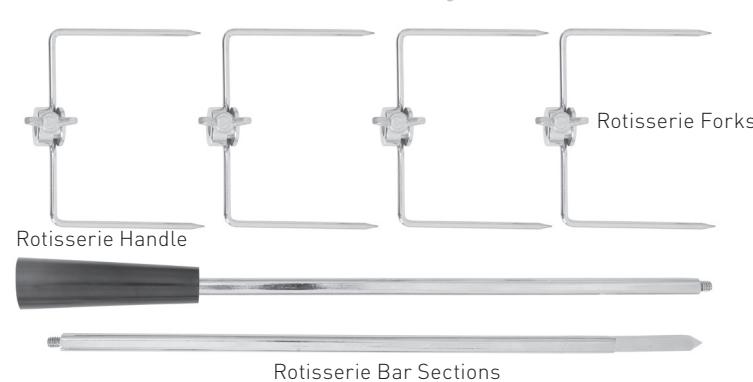
Plastic Spacers

M6 x 30mm Plated Screws

Screws with moulded knobs

M6 x 12mm Plated Screws

M6 x Nuts



Rotisserie Handle

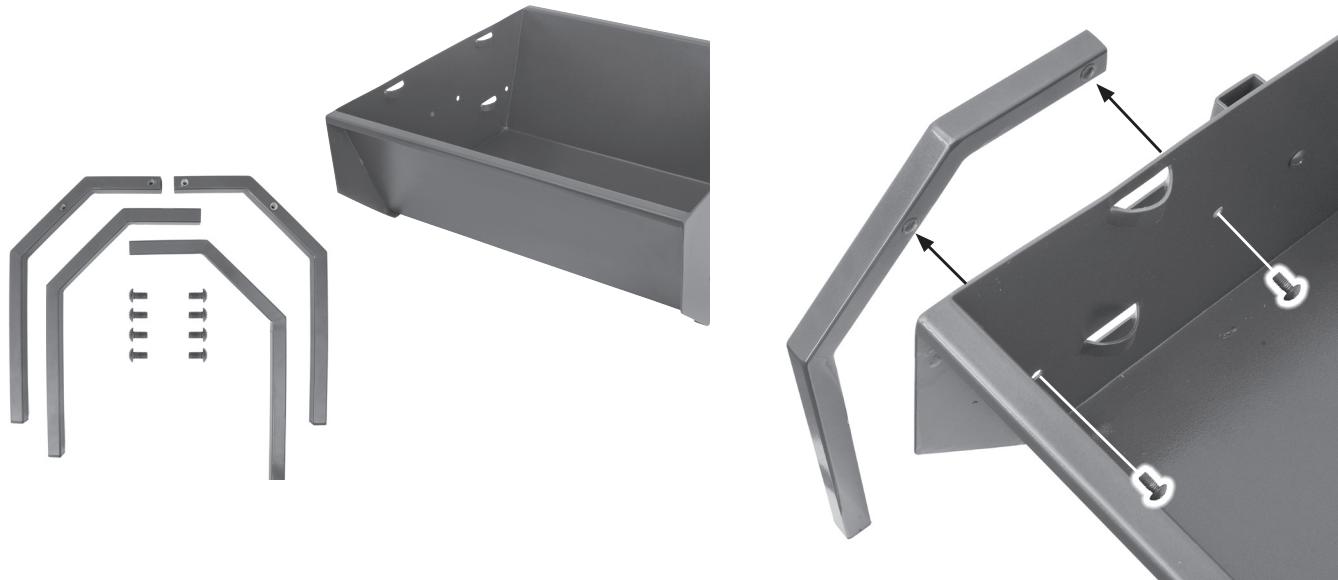
Rotisserie Forks

Rotisserie Bar Sections

## Assembling your Mini Spit Roast

### Step 1

Fit legs to sides of firebox using M6 x 12mm long black screws.



### Step 2

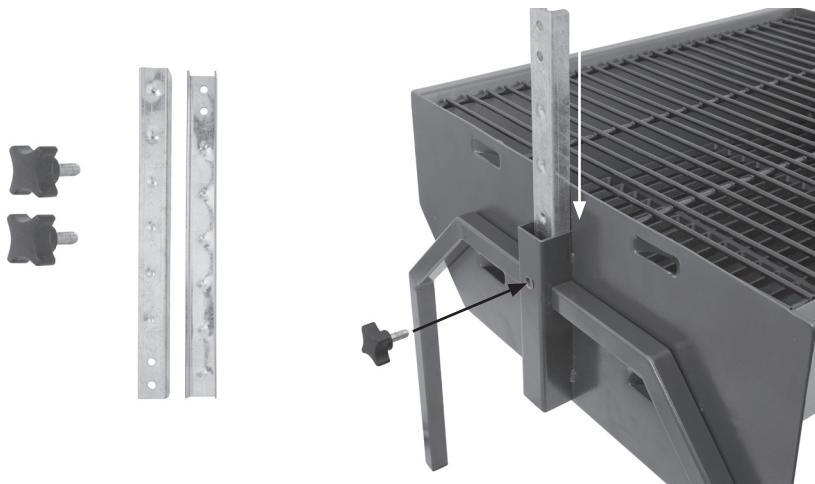
Place the cast iron grate into the firebox, it is held up off the bottom by the lower set of indentations in the side walls of the firebox. Place the wire grill into the firebox, located on the upper indentations



## Assembling your Mini Spit Roast

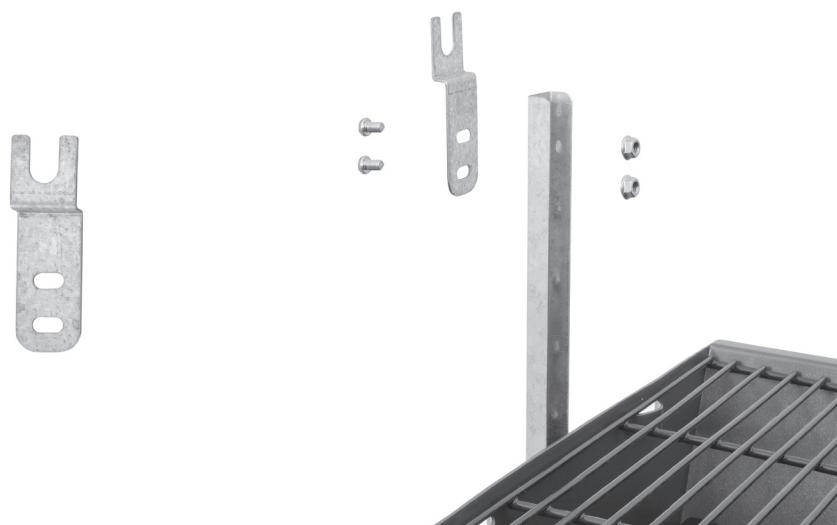
### Step 3

Mount the rotisserie supports to the firebox by sliding them into the square tubes located centrally on the outer side walls of the firebox. The supports must have the holes to the top and the open side of the support facing the middle of the firebox. Set the supports to the same height by screwing in the screws with moulded finger knob and locating into one of the indentations of the support.



### Step 4

Mount the Rotisserie bearing bracket on one of the vertical supports using M6 x 12mm long screws and M6 nut.



### Step 5

Mount the Heatshield and motor bracket as shown using M6 x 30mm long screws, plastic spacers and M6 nuts onto the other vertical support.



## Assembling your Mini Spit Roast

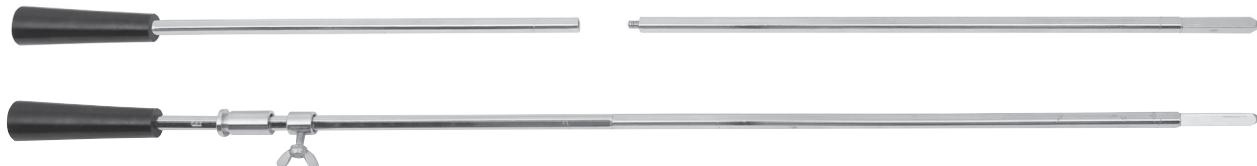
### Step 6

Slide the rotisserie motor onto the motor bracket.



### Step 7

Assemble the rotisserie bar as shown, then slide on the bearing and stop clamp.

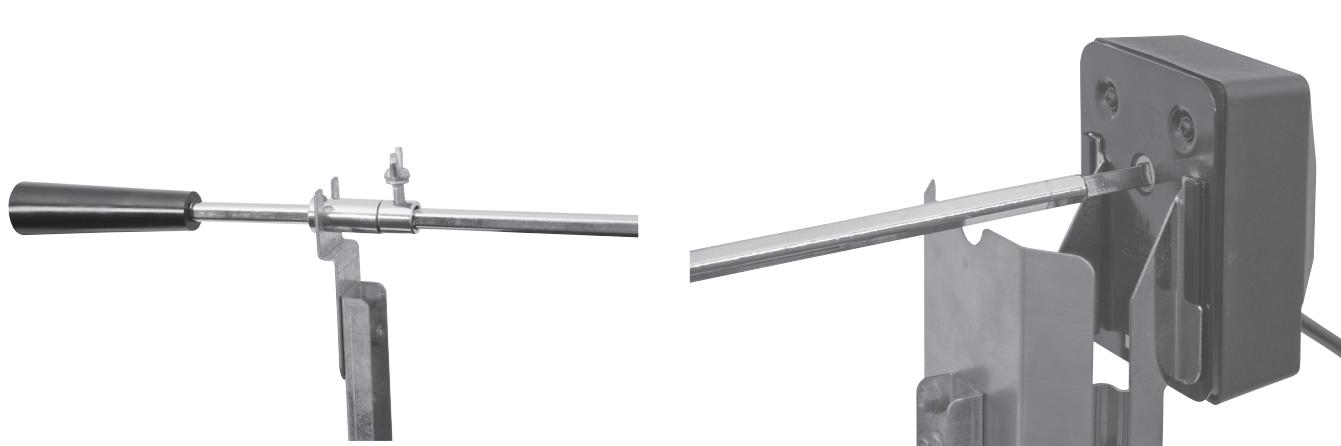


### Step 8

Put the assembled rotisserie bar on the roaster, locating the pointed end into the motor drive, and the bearing groove onto the bearing support. Then slide the stop clamp up against the bearing and tighten its wing screw. This will ensure the bar does not slip out from the motor drive.

The forked prongs are assembled onto the rotisserie bar as required, to hold the meat firmly in position on the bar. Fit the first set of forks, then spear the point of the bar through the meat first and slide meat into central position. Try to keep the meat evenly distributed so there is not a big imbalance of weight as the bar is turned, as this may put unnecessary strain on the motor. Then fit another set of forks, and position the forked prongs as required.

Four sets of forks are supplied – they can be used doubled up at right angles for extra support; or individually to suit the meat being cooked.



## **Lighting, Cooking & Maintenance**

Light the roaster without the meat first, since the firelighters will produce odour that is undesirable to get into the meat.

Select a location that is away from flammable materials, is well ventilated and not windy.

Put a layer of charcoal briquettes onto the lower cast iron grate of the firebox so that the briquettes are 1-2 deep. Place 3 to 4 firelighter cubes evenly spaced around the firebox, pushed well down into the briquettes. Light the firelighters with a match, and allow to burn for about 40 – 50 minutes. By this time the smell of the firelighters will have burnt away, and the briquettes should be glowing and displaying a covering of ash.

The rotisserie bar carrying the meat can now be positioned on the roaster. You may want to adjust the height of the bar on the supports to suit the type and size of meat you are cooking. (ie it may need to be lower down for chickens, and higher up for a large leg or side of meat)

Plug the rotisserie motor in to 240volt mains power and switch on at the switch at the side of the motor box. The roast should now be turning slowly over the heat.

The grille on the top of the firebox can also be used for other cooking, (eg baking potatoes) and warming, so long as the heat to the main roast is not obstructed significantly.

Depending on wind conditions, the briquettes should burn 3-4 hours.

If the fire begins to die down, add further charcoal briquettes as required. Lift the top wire grille using tongs and avoid contacting the body of the roaster when doing so, as it will be very hot.

## **Maintenance and Service**

### **Cleaning your roaster**

Your roaster will look better and last longer if you keep it clean. Follow these simple steps.

**The cooking surfaces:** While the cooking surfaces are still hot, take a long handled brush and a scraper and remove remaining oil and food scraps. You should use an oven mitt to avoid burning yourself.

**The roaster body:** Grease can build up on the body of the roaster. When the roaster has cooled, simply clean it off with hot water and detergent.

Do not use oven cleaner as this will damage the surface coating.

**The firebox:** clear out ash and brush out once cool.

### **Storing your roaster**

The roaster should be stored in a sheltered location. Be especially careful not to allow the motor unit to become wet. If you do not intend to use the unit for a long duration, lightly spray the surfaces of the body and rotisserie with canola oil.

This will help protect against corrosion.

### **Servicing your roaster**

Service and spare parts are available from your retailer.

### **Before first use**

- Clean the cooking surface with warm soapy water and rinse thoroughly.
- Dry the cooking surface, and then lightly coat all sides of the burners, rock trays, plates and grills with a suitable non-stick BBQ cooking spray.
- Pre-heat your Spit Roaster and you're ready to go!

### **Care after every use**

- Use a suitable BBQ Oil and Grease Remover to clean excessively dirty parts.
- Scrub the cooking surface thoroughly with clean warm water.
- To prevent rusting, lightly coat your cast iron grate with a suitable non-stick BBQ cooking spray.

To protect your Spit Roaster we strongly recommend using outdoor protective covers when not in use.

Regular maintenance will prolong the life of your Spit Roaster.

### **Steel**

The steel in this product may experience rusting deterioration over a prolonged period of time if left outside unprotected.

# GOLDAIR

Your Goldair product has been inspected, tested and is guaranteed subject to the following for a period to one year from the date of purchase against defects in workmanship and materials. During this period, such defects will be rectified by repair or replacement of the product purchased. Your warranty becomes invalid if in our opinion the product has been misused, incorrectly assembled, tampered with, connected to a gas supply not corresponding with the name plate specification, stored outdoors without the use of a BBQ cover and exposed to the elements or not regularly maintained as per the "Cleaning and Care and Maintenance" notes at the beginning of this user manual. The warranty does not include any labour or other associated expense that may be involved in removal or installation of the product. Normal wear & tear and any issues involving spider/insect web build ups inside gas lines are expressly excluded.

If your Goldair product fails to operate satisfactorily, please contact Goldair via phone in the first instance. To obtain a repair or replacement product under this warranty, you will need to produce satisfactory evidence of date of purchase. The completed warranty and purchase receipt must be presented with the product. The warranty should be filled out at the time of purchase. It is in your interest to make sure this is done. Please note, BBQ covers (if included) are not covered under the warranty.

If the product is to be replaced (cannot be repaired) then that replacement will be of the same or similar product or accessory excluding packaging, instruction card etc. Where a replacement product is supplied, this shall be guaranteed for the balance of the original warranty period.

Any model that is no longer available will be replaced by a model of a value and with such features as we consider appropriate in the circumstances. Goldair Ltd is not responsible for freight forwarding charges, losses or damage in transit.

If service is required after the warranty period has expired, the product should be inspected by a qualified gas service technician. Service outside of the warranty period will be at your cost.

Consumers Guarantee Act (1993).

In accordance with the above act, consumers are advised that: The manufacturer does not undertake that repair facilities and parts are necessarily available for this product.

If any of the provisions of the foregoing are contrary to any relevant legislation, then that provision shall be deemed to be excluded from the warranty and the rest of the provisions will continue to apply.

## **IMPORTANT: PLEASE RETAIN THIS WARRANTY CARD**

NAME: \_\_\_\_\_

ADDRESS: \_\_\_\_\_

PURCHASED FROM: \_\_\_\_\_

SUBURB: \_\_\_\_\_

DATE OF PURCHASE: \_\_\_\_\_

NAME OF PRODUCT: \_\_\_\_\_

Model No: \_\_\_\_\_

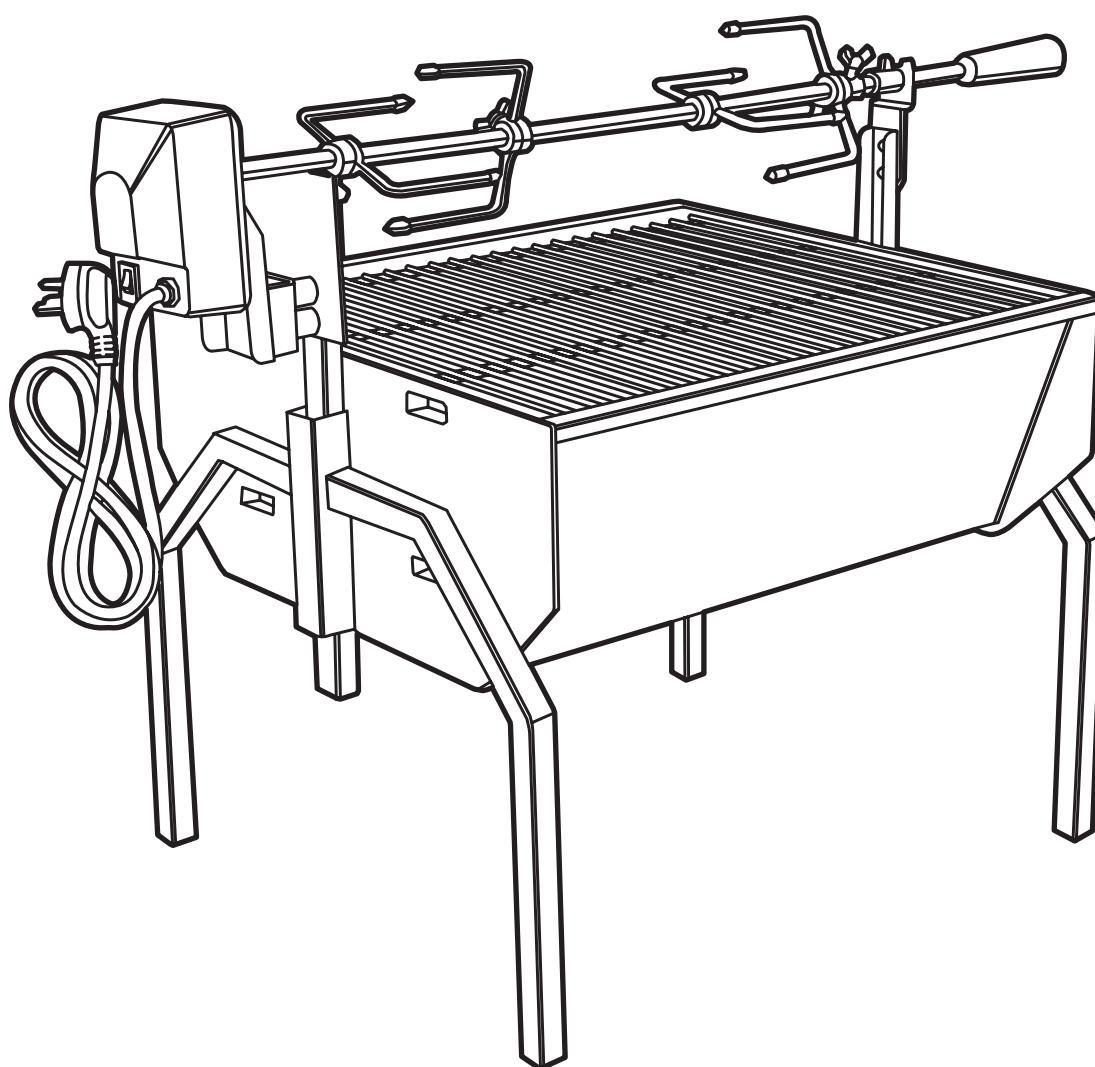
# GOLDAIR

SUPPORT AND TECHNICAL ADVICE  
North Shore City, Auckland, New Zealand  
Monday – Friday 8am-5pm  
Phone: 0800 232 633  
Website: [www.goldair.co.nz](http://www.goldair.co.nz)

# GOLDAIR

SPIT ROASTER WITH 240V ROTISSERIE

## OPERATING INSTRUCTIONS



For model: GSR100

CPIN002231